LOW FAT SOY (LOSO)

Meal, Flour

The all-natural extrusion-expelling process removes 65% of the fat, increasing the protein to 50% and producing an economical high protein ingredient that can be used to improve the eating qualities and nutrition of baked goods and snacks.

NPI makes its LOSO ingredients directly from whole, dehulled non-GMO soybeans using only natural processing methods. In addition to being highly functional, each product retains all of the natural nutrients and phytochemicals of the whole soybean.

PRODUCT CODES and INGREDIENT STATEMENTS

LOSO16 Low Fat Soy Meal LOSO100 Low Fat Soy Flour

INTENDED USAGE

Value-added food ingredient. Not intended for ready-to-eat.

APPLICATIONS

Breads, flat breads Muffins, cookies Protein bars **Snacks Tortillas** Soy sauce

- Use in conjunction with other soy protein products to develop high protein pasta, bread, bars, tortillas, and flat breads
- Very water absorbent-absorbs up to 300%
- Very inexpensive source of protein
- Less expensive than soy concentrates or isolates
- Very high in protein (50%)
- Very low in fat (10%)
- 100% vegetarian product

FEATURES and BENEFITS

- All natural product; no chemicals used in processing

NUTRITION FACTS (per 100g)

Calories	400
Calories from Fat	80
Total Fat	10g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	0mg
Sodium	5mg
Total Carbohydrates	30g
Total Dietary Fiber	17g
Sugars	7g
Added Sugar	0g
Protein	50g
Vitamin D	
Vitamin D2	<0.75 μg/100g
Vitamin D3	<0.55 μg/100g
Total Vitamin D	<0.55 μg/100g
Calcium	240mg
Iron	7.2mg
Potassium	2300mg/100g
Vitamin A	<30 IU
Vitamin C	0.53mg

CHEMISTRY

Protein (dry)	50%
Fat (Acid Hydrolysis)	10%
Moisture	6%

MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count	<100,000
E Coli (petri film method)	<10/g
Yeast	<100/g
Molds	<100/g
Salmonella	Negative in 25g Sample

CERTIFICATIONS

SQF Level II Certification USDA PVP Non-GMO/GE **Available Certified Organic** Kosher



ALLERGENS

Soy

Halal

COUNTRY OF ORIGIN

USA

PHYSICAL CHARACTERISTICS

Golden yellow color, pleasant, mildly nutty aroma

SHELF LIFE and STORAGE CONDITIONS

LOSO products have a shelf life of 18 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

GENERAL INFORMATION

LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmddyy.

PARTICLE SIZES

Meal: Generally passes through a #16 screen Flour: Generally passes through a #100 screen

STANDARD PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film. Bags are loaded on 40"x48" heat treated pallet; 5 bags per layer, 8 layers. Optional Packaging: by request



SPECIFICATION SHEET REVISION DATE March 1, 2021

APPROVED BY ΚL